

# CEREAL FOODS WORLD® Volume 44

### **Author Index**

Abbott, T. P., 673 Abdel-Aal, E.-S. M., 480 Alexander, R. J., 372, 684, 722 Allen, W. G., 642 Andlauer, W., 76 Asp, E. H., 109, 143 Atwell, B., 211 Bassi, S. D., 650 Behall, K. M., 194 Békés, F., 562, 580 Blakeney, A. B., 398 Blumenthal, C., 572 Boyd, W., 504 Brazel, C. S., 388 Bruzzone, C. M., 109 Bushuk, W., 667 Caldwell, E. F., 360 Carson, T. A., 414 Chaudhari, R., 94 Chimenti, D., 155 Chinnaswamy, R., 650 Cho, S., 367 Dally, V., 457 DeMeritt, Jr., G. K., 650 DeVries, J. W., 367, 507 Dogan, I. S., 597, 710 Douglass, L., 194 Faeth, L., 155 Fast. R. B., 394

Feillet, P., 752 Fürst, P., 76 Gelroth, J. A., 357 Glattes, H., 609, 768 Gordon, D., 74, 336 Grami, B., 456 Gras, P. W., 580 Grider, J., 4, SR-2 Hallfrisch, J., 194 Harrigan, K. A., 12 Hedges, A., 700 Holsinger, V. H., 477 Hucl, P., 480 Joglekar, A., 161 Johnson, B., SR-9 Jones, J. M., 118, 484, 560, 606, 764 Kasarda, D. D., 566 Kinsey, J., 204, 487, 761 Kohn, S., SR-5 Kolster, P., 5 Konstance, R. P., 477 Lafiandra, D., 572 Larson, K., 474 Leinen, S. D., 357 Lens, J.-P., 5 Levine, L., 162, 426, 681 Li, B., 367 Lu, D., 477 Lukow, O. M., 667

MacRitchie, F., 188

Maningat, C. C., 650 Mannie, E., 143 Masci, S., 572 Mason, B., 526 McBride, C., 700 McCleary, B. V., 398, 590 McDonough, C. M., 342 McNeill, G., 656 Mulder, W. J., 5 Mulvaney, S. J., 349 Navarro, L., 457 Nelsen, T. C., 360 Nelson, S., 687 Newton, B., 338 Niness, K., 79 Onwulata, C. I., 477 Perron, C. E., 667 Petteruti, M., 96 Poldermans, B., 132 Popkin, B. M., 414 Porter, M. A., 632 Prather, E., 194 Prosky, L., 367 Psotka, J., 30, 428 Qi, Z. H., 460 Ranhotra, G. S., 357 Ranum, P., 27, 370, 604 Rathmell, W., 363 Riaz, M. N., 88, 136, 705 Risch, S., 159

Ropa, D. J., 140 Rooney, L. W., 342, 466 Royer, T., 758 Scholfield, D. J., 194 Schoppink, P., 132 Shewry, P. R., 587 Shim, J. Y., 349 Shukla, T. P., 28, 423, 727 Siega-Riz, A. M., 414 Sloan, A. E., 746 Skarra, L. L., 373, 632 Smith, P. W., 477 Sosulski, F. W., 480 Stauffer, J. E., 115, 199, 677 Strange, E. D., 477 Suhendro, E. L., 466 Townley-Smith, F., 667 Tunick, M. H., 477 van der Sluijs, A. M. C., 194 Vinson, J. A., 82 Wainwright, B., SR-16 Walker, C. E., 10, 597, 710 Waniska, R. D., 471 Ward, F. M., 638 Whalen, P., 407 Wrigley, C. W., 363, 562, 572 Wu, Y. V., 673 Xu, A., 460

## **Subject Index**

by Country, 302

Consultant, 312

Corporate, 305

erratum, 441

Faubion, J. M., 507

AACC Annual Meeting 1999 Preliminary Program, 527 1999 Tentative Program, 490 Highlights 84th Annual Meeting, 772 Notes from Technical Chair, 526 Preliminary Program, 527 Table-Top Exhibitors, 437, 502, 558, 688 Technical Program, 526 AACC Annual Report, 687 AACC Awards, 330, 440, 509, 614, 618, 728 AACC Board of Directors, 230 AACC Check Sample Service, 456 AACC Code of Ethics, 325 AACC Committees, 327 AACC Division and Section Officers, 323 AACC Elections, 36, 376 AACC Focus Group Summaries, 32 AACC Foundation Contributors, 214, 720 AACC Headquarters Staff, 230 AACC Membership Alphabetical Listing, 231 Analytical Testing Laboratories, 319 by Company, 289

Life, 311 Local Sections, 165, 219, 376, 440, 509, 690 New Corporate Members, 60, 122, 219, 376, 441, 509, 619, 729, 800 New Members, 59, 122, 165, 219, 376, 441, 509, 620, 690, 729, 799 AACC Northwestern Section Geddes Award, 509 AACC Past Presidents, 304 AACC Scholarships and fellowships, 211 AACC Short Courses, 63, 125, 223, 379, 445, 517, 623, 678, 735 AACC Show-in-Print, 785 AACC Strategic Plan, 560, 659 AACC Student Travel Awards, Fund Contributors, 202 Advertisements, Classified, 65, 170, 172, 225, 383, 447, 519, 739, 809 Allergens, gluten-sensitive enteropathy, 109 Associations (departments), 125, 169, 378, 517, 624, 804 Awards (departments), 222, 518 Baked products dairy ingredients in bread, 143 enzymes in, 132

fats and oils, SR-16

honey in, 140

377, 442, 570, 621, 691, 732, 801

Deceased Members, 59, 620, 800

margarines, SR-9 soy flour in, 632 soy ingredients in, 136 trends, SR-5 Baking (column), 27, 370, 604 Baking in impingement ovens, cakes, 597, 710 Baking industry, U.S. update, SR-5 Baking process, online monitoring, 155 β-Glucans, effect of cooking, 194 Botanicals, standardized testing methods, 96 Bran contamination in wheat flour, image analysis of, 12 Bread blending potential of selected cultivars, 667 improvers, enzymes, 132 spelt wheat in, 480 Breakfast, consumption patterns and nutrient intake, 414 Breakfast cereals industry, origins, 394 inulin and oligofructose in, 79 measurement of process effects, 407 Buyer's guide laboratory test kits, 206 suppliers of vitamins and minerals, 430 Calendar, 64, 128, 224, 382, 447, 519, 627, 808 Cereal Industry Newsletter, 57, 121, 164, 217,

375, 438

Corporate (by month), 60, 123, 166, 221,



# CEREAL FOODS WORLD® Volume 44

### **Author Index**

Abbott, T. P., 673 Abdel-Aal, E.-S. M., 480 Alexander, R. J., 372, 684, 722 Allen, W. G., 642 Andlauer, W., 76 Asp, E. H., 109, 143 Atwell, B., 211 Bassi, S. D., 650 Behall, K. M., 194 Békés, F., 562, 580 Blakeney, A. B., 398 Blumenthal, C., 572 Boyd, W., 504 Brazel, C. S., 388 Bruzzone, C. M., 109 Bushuk, W., 667 Caldwell, E. F., 360 Carson, T. A., 414 Chaudhari, R., 94 Chimenti, D., 155 Chinnaswamy, R., 650 Cho, S., 367 Dally, V., 457 DeMeritt, Jr., G. K., 650 DeVries, J. W., 367, 507 Dogan, I. S., 597, 710 Douglass, L., 194 Faeth, L., 155 Fast. R. B., 394

Feillet, P., 752 Fürst, P., 76 Gelroth, J. A., 357 Glattes, H., 609, 768 Gordon, D., 74, 336 Grami, B., 456 Gras, P. W., 580 Grider, J., 4, SR-2 Hallfrisch, J., 194 Harrigan, K. A., 12 Hedges, A., 700 Holsinger, V. H., 477 Hucl, P., 480 Joglekar, A., 161 Johnson, B., SR-9 Jones, J. M., 118, 484, 560, 606, 764 Kasarda, D. D., 566 Kinsey, J., 204, 487, 761 Kohn, S., SR-5 Kolster, P., 5 Konstance, R. P., 477 Lafiandra, D., 572 Larson, K., 474 Leinen, S. D., 357 Lens, J.-P., 5 Levine, L., 162, 426, 681 Li, B., 367 Lu, D., 477 Lukow, O. M., 667

MacRitchie, F., 188

Maningat, C. C., 650 Mannie, E., 143 Masci, S., 572 Mason, B., 526 McBride, C., 700 McCleary, B. V., 398, 590 McDonough, C. M., 342 McNeill, G., 656 Mulder, W. J., 5 Mulvaney, S. J., 349 Navarro, L., 457 Nelsen, T. C., 360 Nelson, S., 687 Newton, B., 338 Niness, K., 79 Onwulata, C. I., 477 Perron, C. E., 667 Petteruti, M., 96 Poldermans, B., 132 Popkin, B. M., 414 Porter, M. A., 632 Prather, E., 194 Prosky, L., 367 Psotka, J., 30, 428 Qi, Z. H., 460 Ranhotra, G. S., 357 Ranum, P., 27, 370, 604 Rathmell, W., 363 Riaz, M. N., 88, 136, 705 Risch, S., 159

Ropa, D. J., 140 Rooney, L. W., 342, 466 Royer, T., 758 Scholfield, D. J., 194 Schoppink, P., 132 Shewry, P. R., 587 Shim, J. Y., 349 Shukla, T. P., 28, 423, 727 Siega-Riz, A. M., 414 Sloan, A. E., 746 Skarra, L. L., 373, 632 Smith, P. W., 477 Sosulski, F. W., 480 Stauffer, J. E., 115, 199, 677 Strange, E. D., 477 Suhendro, E. L., 466 Townley-Smith, F., 667 Tunick, M. H., 477 van der Sluijs, A. M. C., 194 Vinson, J. A., 82 Wainwright, B., SR-16 Walker, C. E., 10, 597, 710 Waniska, R. D., 471 Ward, F. M., 638 Whalen, P., 407 Wrigley, C. W., 363, 562, 572 Wu, Y. V., 673 Xu, A., 460

## **Subject Index**

by Country, 302

Consultant, 312

Corporate, 305

erratum, 441

Faubion, J. M., 507

AACC Annual Meeting 1999 Preliminary Program, 527 1999 Tentative Program, 490 Highlights 84th Annual Meeting, 772 Notes from Technical Chair, 526 Preliminary Program, 527 Table-Top Exhibitors, 437, 502, 558, 688 Technical Program, 526 AACC Annual Report, 687 AACC Awards, 330, 440, 509, 614, 618, 728 AACC Board of Directors, 230 AACC Check Sample Service, 456 AACC Code of Ethics, 325 AACC Committees, 327 AACC Division and Section Officers, 323 AACC Elections, 36, 376 AACC Focus Group Summaries, 32 AACC Foundation Contributors, 214, 720 AACC Headquarters Staff, 230 AACC Membership Alphabetical Listing, 231 Analytical Testing Laboratories, 319 by Company, 289

Life, 311 Local Sections, 165, 219, 376, 440, 509, 690 New Corporate Members, 60, 122, 219, 376, 441, 509, 619, 729, 800 New Members, 59, 122, 165, 219, 376, 441, 509, 620, 690, 729, 799 AACC Northwestern Section Geddes Award, 509 AACC Past Presidents, 304 AACC Scholarships and fellowships, 211 AACC Short Courses, 63, 125, 223, 379, 445, 517, 623, 678, 735 AACC Show-in-Print, 785 AACC Strategic Plan, 560, 659 AACC Student Travel Awards, Fund Contributors, 202 Advertisements, Classified, 65, 170, 172, 225, 383, 447, 519, 739, 809 Allergens, gluten-sensitive enteropathy, 109 Associations (departments), 125, 169, 378, 517, 624, 804 Awards (departments), 222, 518 Baked products dairy ingredients in bread, 143 enzymes in, 132

fats and oils, SR-16

honey in, 140

377, 442, 570, 621, 691, 732, 801

Deceased Members, 59, 620, 800

margarines, SR-9 soy flour in, 632 soy ingredients in, 136 trends, SR-5 Baking (column), 27, 370, 604 Baking in impingement ovens, cakes, 597, 710 Baking industry, U.S. update, SR-5 Baking process, online monitoring, 155 β-Glucans, effect of cooking, 194 Botanicals, standardized testing methods, 96 Bran contamination in wheat flour, image analysis of, 12 Bread blending potential of selected cultivars, 667 improvers, enzymes, 132 spelt wheat in, 480 Breakfast, consumption patterns and nutrient intake, 414 Breakfast cereals industry, origins, 394 inulin and oligofructose in, 79 measurement of process effects, 407 Buyer's guide laboratory test kits, 206 suppliers of vitamins and minerals, 430 Calendar, 64, 128, 224, 382, 447, 519, 627, 808 Cereal Industry Newsletter, 57, 121, 164, 217,

375, 438

Corporate (by month), 60, 123, 166, 221,

Cereals and health benefits, 76 Companies (departments), 125, 169, 222, 378, 516, 623, 692, 734, 804 Consumer Research (column), 204, 487, 761 Corn-soy blends, fortificants in, 477 Cyclodextrins in foods and processing, 700 Dairy ingredients in baked products, 143 Dietary fiber analytical reference standard, 360 establishing a definition, 74 guar as source, 638 historical perspective on definition, 367 progress report on definition, 336 reference standard for total, insoluble, and soluble, 360 report on AACC/ILSI NA Consensus Workshop, 506 standardization in enzymatic methods, 590 Dough conditioners, oxidants, 642 Encapsulation cyclodextrins in, 700 flavor, 388, 460, 700 flavors, starch-based ingredients in, 460 products and techniques, 388 Engineering (column), 162, 426, 423, 681 Environmental scanning electron microscopy, Enzymatic methods for fiber determinations inulin and oligofructans, 398 standardization, 590 Enzymes in baking, 132 Fats and oils bakery margarines, SR-9 health benefits, 656 in the baking industry, SR-16 Figs, health benefits, 82 erratum, 220 Flavor encapsulation, 388, 460, 700 Flour, image analysis of bran contamination in, Flour functionality, role of wheat proteins, 188 Flour mill in Egypt, 10 Food Focus '99, summary, 446, 511 Food Product Introductions (departments), 694 Food safety Buyer's Guide to Laboratory Test Kits, 206 summary of Food Focus '99, 511 symposium summary, 176 vomitoxin testing, 338 Food Technology (column), 28, 423, 727 Frozen dough, blending potential of selected cultivars, 667 Functional foods A Global Perspective, 97, 106 fats and oils, 656 figs, 82, 220 in cereals industry, 95 inulin and oligofructose, 79 soybeans, 88 standardized testing methods for botanicals, Strategies for the Food Industry, conference summary, 612 Genetic modification and world food market,

formation: in vivo, in vitro, and in practice,

symposium papers, 562, 566, 572, 580, 587 modification, 5 nonfood applications, 5 polymer formation, effect of environmental factors, 572 polymers, 566 protein formation, 562 protein functionality, 580 proteins, synthesis and deposition, 587 sensitive enteropathy, review, 109 texturized, 650 Guar as thickeners and fiber sources, 638 Gum concentrations, effect of particle size reduction, 673 guar, 638 Health benefits β-glucans, 194 cereals, 76 fats and oils, 656 figs, 82 functional foods in cereals industry, 95 inulin and oligofructose, 79 soy ingredients, 136 soybeans, 88 Honey in baked products, 140 ICC Conference, 17th, 619 Perspective, 609, 768 Image analysis, bran contamination, 12 Ingredients (column), 169, 372, 504, 624, 684, 694, 722 Ingredients (departments), 63, 126, 380, 445, 518, 736, 804 Instructions to Authors, 61 Instrumentation (column), 30, 428 Inulin health benefits, 79 measurement of, 398 IWGA award paper, 5 Laboratory Equipment (departments), 169, 224, 380, 446, 518, 624, 695, 738, 805 Laboratory Products (departments, 64, 223, 518, 738, 808 Margarines, bakery, SR-9 Microencapsulation techniques, 388 Microscopy, environmental scanning electron, 342 Mill construction in Egypt, 10 Minerals, buyer's guide to suppliers, 430 Nixtamalization of maize, 466 Notices (departments), 64, 128, 222, 379, 445, 518, 627, 695, 736 Nutrition (column), 118, 484, 606, 764 Oatrim, effect of cooking, 194 Obituaries, 122 Oligofructans, measurement of, 398 Oligofructose, health benefits, 79 Online monitoring of baking process, 155 Osborne Medal Address, 188 Ovens, impingement, 710, 597 Oxidizers in dough development, 642 Packaging (column), 159 Packaging materials, starch-based, 705 People (departments), 62, 124, 168, 222, 378,

444, 516, 622, 692, 734, 804

Plant Equipment (departments), 126, 169, 224, 380, 692, 805 Process control, online monitoring of baking. 155 Process Instrumentation (departments), 64, 126, 224, 446, 694, 736, 808 Processing technologies, AACC corporate member perspectives, 715 Product Development (column), 161, 373 Quality Assurance (column), 115, 199, 677 Quality monitoring in snack food products and processing, 17 Quality Wheat Cooperative Research Centre in Australia, 363 Resistant starch in grain-based foods, 357 Rheological properties, corn starch and oat flour, 349 Salute to Corporate Members, 40 Services (departments), 64, 379, 624, 677, 808 Snack food products and processing analytical techniques, 17 quality monitoring in products and processing, 17 structural analysis, 342 Soy flour in baked products, 632 Soy ingredients in baked products, 136 Soybeans, health benefits, 88 Spelt wheat in bread, 480 Starch gels, effect of cooking temperature and stirring speed, 349 resistant, 357 transformations in breakfast cereals, 407 Starch-based ingredients in flavor encapsulation, 460 packaging materials, 705 Tortillas corn, 466 flour, 457, 471 Trends cereal research, 752 food, 746 technology and staffing, 758 Vitamins buyer's guide to suppliers, 430 in corn-soy blends, 477 Vomitoxin testing, 338 Wheat blending potential of selected cultivars in frozen bread doughs, 667 flour, image analysis of bran contamination in, 12 gluten, texturized, 650 modification of gluten, 5 protein sensitivities, 109 quality improvement programs in Australia, 363 soft spelt, 480 Wheat proteins characterization and role in flour functionality, 188 gluten protein functionality, 580 gluten proteins, 587 glutenin polymers, 566, 572 glutenin-protein formation, 562